INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1485 — Washington, D. C. — May 1, 1954

J. R. Esty Dies; Director of N.C.A. West Coast Lab

Dr. James Russell Esty, 61, Director of the N.C.A. Western Branch Laboratory for 27 years, died suddenly from a heart attack, in the early morning of April 29, at his home in Berkeley, Calif. Except for an illness about five years ago, Dr. Esty had been in good health recently.

Dr. Esty's loss will be felt strongly by not only the West Coast members of the N.C.A., but by the entire industry, for the contributions of his entire career had been of national import in the advancement of canning technology. His personal integrity had won for him the complete respect and confidence of canners, government officials, and fellow food scientists.

He was born in Slatersville, R. I., in 1893, received his B.S. degree from Rhode Island State College in 1914,

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FDA Statement of Policy on Experimental Shipments

Revised regulations covering temporary permits for interstate shipment of foods not in compliance with existing definitions and standards of identity were published by the Food and Drug Administration in the *Federal Register* of April 28. They become effective immediately.

Replacing the Statements of General Policy or Interpretation on the same subject issued October 5, 1949 (see INFORMATION LETTER of October 15, 1949, page 315), the new requirements differ from the earlier ones principally in being more general as to the nature of the permitted deviation from existing standards.

The earlier statement referred to "temporary permits to include new ingredients in standardized foods", while the new one covers "temporary permits for interstate shipment of experimental packs of food varying

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Directors To Hear Progress Report on Consumer and Trade Relations Program

A progress report on the N.C.A. Consumer and Trade Relations program will be featured at the spring meeting of the Board of Directors.

George Anderson of Dudley, Anderson & Yutzy, the public relations firm retained by N.C.A. to conduct this activity, will speak to the Directors on Friday morning, May 21, giving them a review of accomplishments to date and plans in being for the 1954 drive to build greater acceptance of the industry's products by the consumer and greater appreciation of their business value at the distributor level. This is the special two-pronged promotion program authorized by the Board at the last annual Convention.

The presentation of details of this activity is the third of the Board meeting highlights announced to date. As previously reported, Representative Clifford R. Hope (Kans.), Chairman of the House Committee on Agriculture, will be guest speaker at the luncheon, May 20, with which the Board meeting is to be opened. The Honorable Ezra Taft Benson, Secretary of Agriculture, will be guest speaker at the closing luncheon on May 21.

Other details of the Board agenda are being completed and will be announced by President E. E. Willkie shortly.

Canners Tell Benson Why They Oppose Marketing Orders

A special group of canners, designated by President E. E. Willkie, presented to Secretary Benson on April 27 the reasons for the canning industry's opposition to legislation to authorize marketing orders for canning crops.

The group included three past Presidents of the N.C.A. and was as follows: Howard T. Cumming, Curtice Brothers Co., Rochester, N. Y.; Fred C. Heinz, H. J. Heinz Company, Pittsburgh; Louis Ratzesberger, Jr., The Illinois Canning Co., Hoopeston, Ill.; O. E. Snider, Blue Lake Packers, Inc., Salem, Ore.; Oliver G. Willits, Campbell Soup Company, Camden, N. J.; and Carlos Campbell, Executive Secretary of the N.C.A.

Many of the points raised in the interview with Secretary Benson had

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N.C.A. First to Act under New Standard-making Procedure

The first action under the Hale amendment to the Food and Drug Act, simplifying procedures for establishing and amending food standards, has been taken by the N.C.A. on behalf of catsup manufacturers.

Immediately after the bill was signed by the President on April 15, N.C.A. wrote to the Secretary of Health, Education, and Welfare ask-

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Texas City Tin Smelter

Legislation aimed at keeping the tin smelter at Texas City, Tex., in operation through mid-1955 has been introduced in Congress.

The government built the smelter and put it in operation in April, 1942. Funds for its continued operation were not requested in the federal budget for the next fiscal year, and the government plans to close the smelter by June 30.

Senator Johnson and Representative Thompson, both of Texas, this week introduced legislation that would require the government to operate the Texas City smelter through June 30 of next year. Their proposals, S. Con. Res. 79 and H. Con. Res. 226,

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STATISTICS

Per Capita Consumption

Preliminary indications of apparent civilian per capita consumption of major food commodities during 1954 were reported by the Agricultural Marketing Service, USDA, in *The National Food Situation.*

Following are preliminary indications for selected foods:

	1935–39 ave.	1947–49 ave.	1953 Preliminary	1954 Indicated
	(pounds)			
Fruits and Juices:				
Canned fruits	14.8	18.1	20.9	20.7
Canned juices	3.8	16.0	13.9	13.9
Frozen	0.8	3.2	6.6	7.1
Fresh fruits	137.1	130.3	108.3	106.0
Dried fruits	5.7	4.2	4.4	n.a.
Vegetables:				
Canned	29.6	38.5	42.0	41.6
Frozen	6.4	2.9	5.1	5.4
Fresh	139.0	150.0	146.0	140–145
Potatoes	128.0	112.0	105.0	104.0
Sweet potatoes	21.3	12.3	7.6	8.0
Fish:				
Canned	4.8	3.8	4.3	n.a.
Fresh and frozen	5.3	5.9	5.9	n.a.
Meats, all	125.3	146.4	153.8	150.0

Fruit

Prospects are favorable for larger supplies of most processed fruits and about as much of the fresh fruits this spring and early summer as a year earlier. Among the canned fruits, supplies of several items are larger than a year ago. But those of canned citrus juices and dried fruits are smaller. The retail prices of fresh and processed fruits probably will average close to those of spring and early summer 1953.

Supplies of canned fruit this spring are sufficient to maintain civilian consumption at least equal to the per capita rate of a year earlier until the 1954 packs start moving to market this summer. On April 1, packers' stocks of eight major items were over 7 percent larger than a year earlier. Considerably more peaches, apricots, and applesauce were on hand, but stocks of pears and apples were down substantially. Stocks held by wholesale distributors may have been somewhat lower this April 1 than last.

Supplies of canned citrus juices may be a little smaller this spring and summer than last, depending on the volume of production in Florida during the next month or so. Output in Florida through April 10 was about as large as in the same part of the 1952-53 pack season, but the movement into consumption channels has been proceeding at a little faster rate this year than last.

Vegetables

Civilian consumption of processed vegetables per person this spring and early summer probably will be at least as large as a year earlier. Supplies of both canned and frozen vegetables in early spring exceeded those on the same date in 1953. Combined packers' and distributors' stocks of canned vegetables were moderately larger, with the increase in the holdings of snap beans, sweet corn, green peas, and tomato juice more than sufficient to offset the decline in the stocks of canned whole tomatoes. The inventory of frozen vegetables in cold storage on April 1 was substantially larger than a year earlier, with increases reported for all items except spinach and pumpkin and squash.

In view of the larger stocks on hand, processors may not pack as large a volume of vegetables this year as in 1953. Most of the reduction probably will be in canned vegetables. Intentions of canners and freezers thus far reported indicate increases in the acreage to be planted to snap beans for processing, and reductions for beets, sweet corn, cucumbers for pickles, green peas, and tomatoes. In addition, as of April 1 sauerkraut processors had planned to contract for about 13 percent less acreage than last year for cabbage.

1953 Pack of Sweet Potatoes

The 1953 pack of canned sweet potatoes amounted to 4,185,911 actual cases as compared with 4,167,055 cases packed in 1952, according to a report by the N.C.A. Division of Statistics.

1953 Pack of Sweet Potatoes by States

	1952	1953
	(actual cases)	
Md., Va., and N. J.	2,040,695	2,039,832
La., Miss., and Ala.	1,439,230	1,479,229
Southern states	554,675	554,506
Other states	132,455	112,344
U. S. Total	4,167,055	4,185,911

1953 Pack of Sweet Potatoes by Size of Container and Style of Pack

	Solid Style	Syrup Style	Vacuum Style
	(actual cases)		
No. 2	217	360,784	26,558
8 oz.	.....	252,208	.....
No. 303	1,824	[a]433,652	28,683
No. 2½	12,424	863,801	.....
No. 10	102,624	428,651	.....
No. 3, Vac. (squat)	.....	714,548	810,773
Miscellaneous[b]	.....	149,164	.....
U. S. Total, 1953	117,089	3,202,808	866,014
U. S. Total, 1952	68,155	3,524,767	574,133

[a] Includes small amount of 24/300s. [b] Represents mostly 12/3 Cyl.

1953 Pack of White Potatoes

The 1953 pack of canned white potatoes amounted to 3,096,186 actual cases as compared with 2,718,803 cases packed in 1952, according to a report by the N.C.A. Division of Statistics.

	East	West
	(actual cases)	
24/2	277,506	265,764
48/8Z	123,641	19,686
24/300	.....	760,535
24/303	579,411	567,525
24/2½	.....	2,636
6/10	209,575	141,973
Misc. tin & glass	123,595	24,339
U. S. Total	1,313,728	1,782,458

East includes Me., N. Y., N. J., Md., Va., Ga., Fla., Ala., Miss., La., Ohio, and Mich. West includes Ind., Minn., Wisc., Ark., Okla., Texas, Utah, Mont., Calif., and Ore.

Pack of Canned Meat

The quantity of meat canned and meat products processed under federal inspection during the month of March has been reported by the Bureau of Animal Industry, USDA. However, this report represents only the supply of meat products canned during that period and remaining for civilian consumption. Total production, including quantities for defense, was 171,555 thousand pounds.

Canned Meat and Meat Products Processed under Federal Inspection March, 1954

	3 Lbs. & over	Under 3 Lbs.	Total
	(in thousands of pounds)		
Luncheon meat	14,417	11,940	26,357
Canned hams	18,963	335	19,298
Corned beef hash	246	5,590	5,837
Chili con carne	366	5,936	6,302
Vienna sausage	100	5,341	5,441
Frankfurters and weiners in brine	14	284	298
Deviled ham	.....	819	819
Other potted and deviled meat products	.....	3,657	3,657
Tamales	153	2,001	2,154
Sliced, dried beef	34	406	441
Liver products	.....	226	226
Meat stew	36	7,633	7,669
Spaghetti meat products	171	6,648	6,819
Tongue (not pickled)	69	391	460
Vinegar pickled products	722	1,004	1,726
Bulk sausage	.....	1,039	1,039
Hamburger	16	5,966	5,982
Soups	1,527	48,279	49,806
Sausage in oil	395	238	633
Tripe	.....	670	670
Brains	.....	388	388
Bacon	42	12	54
All other products 20% or more meat	283	5,226	5,509
All other products less than 20% meat (except soup)	203	15,503	15,705
Total all products	37,758	129,622	167,380

Columns do not add to totals shown in all cases since rounded figures are used. Amounts packed for defense agencies are not included in these items. Total production, including quantities for defense agencies, was 171,555 thousands pounds.

PUBLICITY

American Weekly Magazine

Amy Alden's "Household Almanac" article in the April 25 issue of *The American Weekly* magazine was entitled "Delicious Luncheons—from Cans." The magazine goes out with many leading newspapers as a Sunday supplement.

"It takes only a few minutes to turn them into treats—whether you're lunching alone or entertaining guests," says Miss Alden about her 17 quick meal suggestions. Beef or lamb stew, chicken stew with dumplings, macaroni in cheese sauce, baked beans, and lobster are featured in the article. With them are used: canned pineapple, chow mein noodles, peaches, pears, cranberry sauce, mushrooms, apricots, asparagus, tomato aspic, salmon, tuna, and tomato soup.

The suggested menu of canned apricots, chicken stew with dumplings, peas, and mushrooms is shown in a black-and-white photograph.

CONGRESS

International Sugar Agreement

The Senate on April 28 ratified the International Sugar Agreement, which is designed "to assure supplies of sugar to importing countries and markets for sugar to exporting countries at equitable and stable prices; to increase the consumption of sugar throughout the world; and to maintain the purchasing power in world markets of countries or areas whose economies are largely dependent upon the production or export of sugar by providing adequate returns to producers and making it possible to maintain fair standards of labor conditions and wages."

The Agreement establishes a price range of 3.25 to 4.35 cents a pound for raw sugar and provides quotas for exports from each of the exporting countries, totaling 5.39 million tons. Cuba has the largest export quota, amounting to 2.25 million tons.

Export quotas may be increased if individual countries fail to meet their quotas or if world demand for sugar increases. Export quotas would be increased automatically when the world price exceeds the maximum Agreement price.

The Agreement is to be administered by the International Sugar Council, on which the United States and Cuba each has 245 votes out of the total of 2,000.

Before ratifying the Agreement by a vote of 60-to-16, the Senate adopted a reservation that no future amendment of the Agreement will be binding on the United States unless it also is ratified by the Senate. The reservation was proposed by Senator Dirksen (Ill.) and was approved, 74-to-2.

Marketing Orders

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been presented in testimony before the Senate and House Committees on Agriculture. This testimony was reproduced in the Supplement to the INFORMATION LETTER of April 10. Messrs. Cumming, Ratzesberger, and Snider were among the witnesses at those hearings.

Secretary Benson told the group what he has stated many times previously, namely, that various farm groups had suggested items for incorporation in the Administration's over-all agricultural program when his office requested suggestions on a nationwide basis last year. Proposals that were received had been thoroughly reviewed and sifted by the President's National Agricultural Advisory Commission, Mr. Benson said, and the President had himself carefully studied them. The legislative proposals, accordingly, were the outcome of what Mr. Benson described as a thorough review and consideration.

Secretary Benson stated that the provisions of Title IV of the proposed legislation, which would extend authority for marketing orders to canning crops, had been requested by certain grower groups. The Secretary declared that he had an open mind on the matter and suggested that the N.C.A. talk to the farm group proponents to see if some better way of working out the problem could be devised. If agreement on some other method than marketing orders is reached with these groups, he indicated that his office would be glad to give it consideration.

Assistant Secretary John H. Davis, who also attended the conference, agreed that the basic law as it pertains to canning crops should be revised, and Secretary Benson suggested that the N.C.A. follow through with Mr. Davis and other USDA administrative assistants with discussions of methods of making the legislation applicable.

Texas City Tin Smelter

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also would call for a Congressional study of the need for a domestic tin smelter.

The concurrent resolutions were referred to the Armed Services Committees rather than to the Banking and Currency Committees, which heretofore had handled enabling legislation dealing with the smelter and tin controls.

The Senate Banking and Currency Committee was told in March by the RFC that "there is enough tin in the government stockpile right now to last for 6 years at the present rate of consumption and very possibly for 10 years."

The Texas City tin smelter is said to be the only one in the Western Hemisphere.

Government Finality Clause

Congress this week cleared for the President the bill, S. 24, designed to permit limited judicial review of the decisions of government contracting officers in matters arising under government contracts (see INFORMATION LETTER of March 13, page 138).

HOME ECONOMICS

Home Economist Attends Meeting of Radio-TV Personnel

The annual convention of American Women in Radio and Television held in Kansas City last week was attended by Katherine R. Smith, Director of the N.C.A. Home Economics Division.

The meeting was attended by several hundred women employed in various capacities in the radio and television field. The larger percent were broadcasters in radio, had television programs, or were script writers, producers, or managers. Other women attending the meeting are employed by associations, institutes, firms, or agencies who prepare release materials for distribution to radio and television women.

In addition to attending the convention meetings and having individual conferences with various women attending, Miss Smith spent two days in St. Louis. There she met with the newspaper food editors, city school supervisor, and other food leaders.

Shipment of Experimental Packs

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from the requirements of definitions and standards of identity".

Such variations presumably might include, in addition to new ingredients, such factors as omission of some ingredient, innovation in the optional form of some ingredient, or altered proportions of ingredients.

The new regulations also delete a former requirement that the issuance of such permits be held confidential unless publicly revealed by the applicant. However, any information concerning any method or process which as a trade secret is entitled to protection will be held confidential.

Following is the text of the FDA announcement, as published in the *Federal Register* of April 28:

TITLE 21—FOOD AND DRUGS

Chapter I—Food and Drug Administration, Department of Health, Education, and Welfare

PART 3—STATEMENTS OF GENERAL POLICY OR INTERPRETATION

TEMPORARY PERMITS FOR INTERSTATE SHIPMENT OF EXPERIMENTAL PACKS OF FOOD VARYING FROM THE REQUIREMENTS OF DEFINITIONS AND STANDARDS OF IDENTITY

Effective upon publication in the *Federal Register*, § 3.12 of the statements of general policy or interpretation is revised to read as follows:

§ 3.12 *Temporary permits for interstate shipment of experimental packs of food varying from the requirements of definitions and standards of identity.* (a) The Department of Health, Education, and Welfare recognizes that appropriate investigations of potential advances in food technology sometimes require tests in interstate markets of the advantages to and acceptance by consumers of variations in foods from applicable definitions and standards of identity prescribed under section 401 of the Federal Food, Drug, and Cosmetic Act.

(b) It is the purpose of the Department to permit such tests where they are necessary to the completion or conclusiveness of an otherwise adequate investigation and where the interests of consumers are adequately safeguarded. The Department will therefore refrain from recommending regulatory proceedings under the act on the charge that a food does not conform to an applicable standard, if the person who introduces or causes the introduction of the food into interstate commerce holds an effective permit from the Secretary providing specifically for those variations in respect to which the food fails to conform to the applicable definition and standard of identity.

(c) Any person desiring a permit may file with the Secretary a written application in triplicate containing as part thereof the following:

(1) Name and address of the applicant.

(2) A statement of whether or not the applicant is regularly engaged in producing the food involved.

(3) A reference to the applicable definition and standard of identity (citing applicable section of regulations).

(4) A full description of the proposed variation from the standard.

(5) The basis upon which the food so varying is believed to be wholesome and nondeleterious.

(6) The amount of any new ingredient to be added and of any ingredient, required by the standard, to be eliminated. If such new ingredient is not a commonly known food ingredient, a description of its properties and basis for concluding that it is not a poisonous or deleterious substance.

(7) The purpose of effecting the variation.

(8) A statement of how the variation is of potential advantage to consumers.

(9) The labeling proposed to be used for the food so varying.

(10) The period during which the applicant desires to introduce such food into interstate commerce, with a statement of the reasons supporting the need for such period.

(11) The probable amount of such food that will be distributed.

(12) The areas of distribution.

(13) The address at which such food will be manufactured.

(14) A statement of whether or not such food has been or is to be distributed in the state in which it was manufactured.

(15) If it has not been or is not to be so distributed, a statement showing why.

(16) If it has not been or is not to be so distributed, a statement of why it is deemed necessary to distribute such food in other states.

(d) The Secretary may require the applicant to furnish samples of the food varying from the standard and to furnish such additional information as may be deemed necessary for action on the application.

(e) If the Secretary concludes that the variation may be advantageous to consumers and will not result in failure of the food to conform to any provision of the act except section 403 (g), a permit shall be issued to the applicant for interstate shipment of such food. The terms and conditions of the permit shall be those set forth in the application with such modifications, restrictions, or qualifications as the Secretary may deem necessary and state in the permit.

(f) The terms and conditions of the permit may be modified at the discretion of the Secretary or upon application of the permittee during the effective period of the permit.

(g) The Secretary may revoke a permit for cause, which shall include but not be limited to the following:

(1) That the permittee has introduced a food into interstate commerce contrary to the terms and conditions of the permit.

(2) That the application for a permit contains an untrue statement of a material fact.

(3) That the need therefor no longer exists.

(h) During the period within which any permit is effective, it shall be deemed to be included within the terms of any guaranty or undertaking otherwise effective pursuant to the provisions of section 303 (c) of the act.

(i) If an application is made for an extension of the permit, it shall be accompanied by a description of experiments conducted under the permit, tentative conclusions reached, and reasons why further experimental shipments are considered necessary.

(Sec. 701, 52 Stat. 1055; 21 U. S. C. 371. Interprets or applies secs. 401, 403; 52 Stat. 1046, 1047; 21 U. S. C. 341, 343.)

Dated: April 22, 1954.

[SEAL] OVETA CULP HOBBY, *Secretary.*

[F. R. Doc. 54-3160; Filed, Apr. 27, 1954; 8:50 a.m.]

Catsup Standard

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ing that the earlier application for a hearing to amend the catsup standard be withdrawn. It was indicated in this letter that a petition under the new procedure would be filed. The Department granted the N.C.A. request.

On April 19 N.C.A. filed with the Food and Drug Administration a petition, accompanied by supporting data, asking for an amendment of the standard of identity for catsup in accord with the procedure established under the Hale amendment.

Under the new procedure, this proposal will be published. In the meantime, there is opportunity for interested persons to present informally their views to the FDA, either orally or in writing. Thereafter, if the Secretary feels that reasonable grounds for amendment have been shown, an order will be published, which will become final within 30 days if no objection is filed.

CONVENTION

1955 Convention Exhibit

Preparations for the exhibit of canning machinery and supplies at the 1955 Canners Convention were reported on at the annual spring meeting of the board of directors of the Canning Machinery and Supplies Association in New York City April 21.

E. N. Funkhouser, Dewey and Almy Chemical Co. and C.M.&S.A. president, presided over the meeting, which was attended also by C. K. Wilson, Food Machinery & Chemical Corp., and W. D. Lewis, vice president and secretary-treasurer, respectively, of the Association; and by Directors A. Bryan Clark, Associated Seed Growers, Inc.; John Dingee, Crown Can Division of The Crown Cork & Seal Co., Inc.; Robert A. Sindall, Jr., A. K. Robins & Co., Inc.; A. C. Staley, Jr., American Can Co.; Harry A. Miller, Burt Machine Co., and John Swift, White Cap Co.; and ex officio officer, Hal W. Johnston, retired executive of Stecher-Traung Lithograph Corp.

DEATHS

Jay E. Fitzgerald

Jay E. Fitzgerald, whose death was reported in last week's INFORMATION LETTER, played an important role assisting the late Frank E. Gorrell in developing the structure and policies of the N.C.A. When he retired in 1946, he had given the Association 22 consecutive years of constructive editorial and administrative service. He had been Assistant Secretary during his entire term of service and was Director of the Information Division for 21 consecutive years.

He first came in contact with the canning industry in 1916 while chief of the Editorial Division of the U. S. Bureau of Foreign and Domestic Commerce through the preparation and editing of foreign trade bulletins dealing with canned foods during the period 1909 to 1918. In this government capacity he attended the 1917 and 1918 Conventions of the N.C.A. In 1918 he became a member of the staff of the Research Department of the U. S. Chamber of Commerce. His marked ability in statistical and editorial work was recognized by members and officers of the Association and for several years prior to joining the staff in 1924 he served as a consulting editor in the preparation of numerous N.C.A. bulletins and reports, among them being the early studies on canned foods containers and heat penetration.

As Director of the Information Division, Mr. Fitzgerald vastly improved and systematized the production and format of the weekly INFORMATION LETTER. It was under his administration that the LETTER was changed from a mimeographed bulletin to a printed publication. The industry has recognized and paid tribute to the high standards of factual accuracy and reliability Mr. Fitzgerald established for the LETTER, and he won the respect and confidence of government officials through his fixed policy of non-violation of release dates and avoidance of the publication of rumors, conjectures, or opinions.

In addition to his supervision and development of the INFORMATION LETTER, Mr. Fitzgerald, during his entire Association career, did the final editing and supervised production of most of the other N.C.A. publications, prepared publicity material, and made an important contribution to practically every Association activity involving the writing or preparation of material for publication. Older members recall his voluminous work during the formulation of the canning industry code during NRA days, and his assistance in the writing of briefs on tariff and other legislative matters affecting canned foods.

Mr. Fitzgerald was a native of Lamartine, Pa., but had lived in Washington for 40 years until his death April 23. He would have been 75 next month. Immediate survivors are his widow; daughter, Mrs. Robert W. Koza of Whittier, Calif.; and daughter, Miss Alice Fitzgerald, a Washington artist who has done illustration for many of the N.C.A. publications, both during and after her father's active years with the Association. Mr. Fitzgerald was a brother of the late Dr. Fred Fitzgerald, who had been on the early N.C.A. Laboratory staff and was later for many years Director of Research for the American Can Company. Many of the staff attended the funeral service in Washington April 26. Burial was made in the family plot at Clarion, Pa.

Mr. Fitzgerald was a graduate of Indiana University. His college career had been interrupted by service in the Spanish-American War. In his early career he had been a teacher of English and had worked on Pennsylvania and Ohio newspapers, both as reporter and editor.

Spring Meeting of Board, Administrative Council

Those desiring the N.C.A. to make hotel reservations for attendance at the meetings of the Board of Directors and Administrative Council, and who have not already done so, are reminded to request reservations promptly. All reservations must be received by N.C.A. by return mail.

Reservations are held not later than 6 p.m. unless a later hour of arrival is specified. Whenever possible, reservations should indicate the date scheduled for departure as well as the arrival date.

It will be appreciated if those who plan to attend the meetings and have made or will make their own reservations will so notify the N.C.A.

INSPECTION

USDA Inspection Fees

Increased fees and revised sampling rates for the inspection of processed fruits, vegetables and related products will become effective on July 1, according to USDA.

The revised fee and sampling rates, replacing those in effect since 1951, are the same as those published in the *Federal Register* of January 27.

The minimum fee for the inspection of most items is increased from $6 to $8 for specified minimum quantities and the fees for additional quantities above this minimum are increased slightly. Fee rates for additional small lots or additional quantities of larger lots are not increased. Fees from sampling and inspection performed on an hourly basis are increased from $3.60 to $4 per hour.

The purpose of the fee increases is to bring the revenue from inspection fees more nearly in line with the costs of the services rendered and is part of an over-all plan to place the processed fruit and vegetable inspection service on a self-supporting basis, USDA said. Comparable increases in fees are being initiated for the services of inspectors stationed at processing plants on a contract basis.

The revised minimum sampling rates, applicable to most products, provide for slight increases for smaller lots and general decreases in larger lots. Other changes in the regulations governing inspection are minor, according to USDA.

J. R. Esty

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majoring in chemical engineering. For his graduate work, however, he switched to bacteriology and was awarded his M.S. and Ph.D. degrees from Brown University in 1915 and 1918, respectively. At the state university Dr. Esty was a leader in student and fraternity activities.

He was an instructor in bacteriology at Brown from 1914 to 1916. During his graduate-study years Dr. Esty worked for the Providence Health Department as bacteriologist and chemist. During World War I he was assistant to the ROTC commandant at Brown, with the rank of major.

Dr. Esty began his N.C.A. career on the Washington Laboratory staff in January, 1919, as a bacteriologist. He worked out a technique for determining the heat resistance of bacterial spores, isolated a large number of heat-resistant bacteria that were causing canned foods spoilage, and began field studies to determine the source of these organisms. Also he made experimental packs inoculated with spore suspensions to determine sterilization time for various canned foods.

In 1920 and again in 1922, Dr. Esty conducted special research projects on heat-resistant bacteria at the Hooper Foundation for Medical Research, University of California. Working with Dr. K. F. Meyer; the late Dr. W. D. Bigelow, then Director of N.C.A. Research; and others, he helped to establish the methods and fundamental values in heat resistance of spoilage bacteria that form the basis of present-day scientific processing of canned foods. An outgrowth of this was the series of processing bulletins issued by the Association in subsequent years, in the preparation and revision of which Dr. Esty played a prominent part from the beginning.

In recognition of his ability and outstanding work, Dr. Esty was transferred in 1925 from the Laboratory in Washington to conduct bacteriological research and processing studies and to assist in the formation of the Association's Western Branch Research Laboratory in San Francisco. Shortly after the Laboratory was established in 1926 he was made Acting Director, and in 1927 became Director and also was placed in charge of the Laboratory for Research in the Canning Industries set up for handling technical details incident to enforcement of the California Cannery Act. As an authority on the derivation of safe processes, Dr. Esty was uniquely qualified to give counsel in this phase of supervision of the Cannery Act.

In 1933, Dr. Esty was appointed assistant professor of bacteriology, University of California, and had held that position along with his Directorship of the West Coast Laboratory continuously up to the time of his death.

Dr. Esty supervised a constantly increasing scope of activities at the West Coast Laboratory. The unit now encompasses the entire range of laboratory services provided by the N.C.A., including fundamental research along chemical, bacteriological and technological lines as well as direct service to members. When the scope of these activities made urgent the provision of more adequate facilities, a measure of the place Dr. Esty had won in the esteem of the Western industry was afforded by the support given to the project of building the new Western Branch Laboratory, completed in 1951. This Dr. Esty regarded as the culmination of his hopes and efforts of many years.

From its start, Dr. Esty was identified with the National Canners Association-Can Manufacturers Institute nutrition program as a member of its Executive Committee, and he helped to guide this research along fruitful lines; some portions of the program were, in fact, carried out in the Western Branch Laboratory under his supervision.

Dr. Esty was a member of the Society of American Bacteriologists, the American Association for the Advancement of Science, a councilor of the Institute of Food Technologists, a fellow of the American Public Health Association, a past president of the Pasteur Society of California, a member of the Commonwealth Club of California, and the Commons Club of Berkeley. He was a past master of Indian Rock Lodge No. 638, F.&A.M. and was an elder in the First Presbyterian Church, Berkeley. He was a trustee of the San Francisco Theological Seminary and had served on various committees of the San Francisco Presbytery and Synod of California.

Survivors are his widow, and two daughters—Shirley, Director of Christian Education at a Phoenix Ariz., Presbyterian Church, and Mrs. William L. McNeil, on the home economics faculty of Whitworth College.

Strickland Gillilan

The death on April 25 of Strickland Gillilan, 84, nationally-known Washington humorist and public speaker, was reported by all the wire services this week.

Mr. Gillilan was well known to many canners. A close friend of the late Frank E. Gorrell, founding Secretary of the N.C.A., he made numerous appearances during the 1930-1940 period before canners at Board meetings and N.C.A. Conventions.

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